



Château Julia Haut Médoc - 2017

Winemaker: Sophie Martin

AOC: Haut Médoc

Vintage: 2017

Vol: 13 %

RS: 0 g/L

S02: 25 mg/L

Total Production: 6,000 bottles (5.3 ha)

Grapes: 60 % Merlot, 40 % Cab Sav

Vine Age: 40 years

Soils: Sandy-Gravel

Vegan: No

Allergens: Albumin

Closure: Cork + Foil

Drinking Window: 2020 - 2024

Ethos: Lutte Raisonnée, Certified HVE

Producer: On the sandy Medoc plains around the village of Pauillac, down a dirt track road there are two small parcels making up about 30 rows of 60-year-old Merlot and Cabernet Sauvignon vines planted by Sophie Martin's father and grandfather. They sold the grapes to local cooperatives until 2010, when neighbouring coop growers started selling their land to Lynch-Bages, Sophie decided to build a barn in her garden and buy winemaking equipment.

Her 0.62 hectares of Pauillac vines in the Bages lieut-dit produce around 3 - 4,000 bottles each vintage, making her the smallest Pauillac producer by a short mile and it's with celebration that I welcome her wines onto the UK market

Viticulture and Vinification: Manual harvest and hand triage on a sorting table. Tank ferment, then 12 months in second and third-year-old barriques. All racking is done by gravity and by hand. Low addition of sulfur used throughout. Fined using albumen (egg white) and gentle filtration.

Tasting: Black cherry, vanilla, menthol, liquorice, baking spice, round tannins, delicate, long finish.



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